



Poachers

To Start

White onion, nettle & truffle soup <i>crème fraiche, smoked sea salt</i>	£6
Seared west coast scallops <i>Ballater black pudding, peas, cauliflower cheese, beignet</i>	£14
Heritage Tomato salad <i>whipped crowdie, garden herbs, aged balsamic</i>	£8
Pork pie £9 <i>pickled vegetables, chutney</i>	
Pressed rabbit <i>sweet & sour carrots</i>	£8
Cullen skink fishcake <i>chared lime, lemon mayonnaise</i>	£10

From the Grill

All our grill items are supplied by Sheridans of Ballater. Royal warrant holders to Her Majesty the Queen and his Royal Highness the Prince of Wales

Steak Burger <i>bacon, cheese, slaw, onion ring, handcut chips</i>	£18
Ribeye	£29
Fillet £34	

Steaks are cut to 8oz and served with hand cut chips, portobello mushroom, roasted vine tomatoes & a choice of peppercorn, bernaise or garlic butter sauce

To Follow

Aberdeenshire lamb <i>cannon & shoulder, broadbean, southernfried sweetbread, hasselback potato</i>	£26
Peterhead landed halibut <i>warm green salad, nyetimber classic cuvee sauce</i>	£25
Onion tart tatin £17 <i>white onion puree, pickled carrots</i>	
Loin of 'Balmoral Game' roe deer £22 <i>beetrooot jam, boulangere potato</i>	
Chicken & skirlie <i>breast & thigh, bon bons, roasting juices</i>	£21
Courgette & field mushroom lasagne <i>smoked applewood</i>	£18

Sides

All £4

Local new tatties
Hand cut chips
Seasonal vegetables
Baby Caesar

Invisible Chips

£4

Buying a portion of Invisible Chips will directly help support the people working in hospitality, whose livelihoods are disappearing.

0% fat. 100% charity.

All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

Find out more at hospitalityaction.org

To Finish

Dark chocolate delice <i>passionfruit sorbet</i>	£10
Castleton strawberry panna cotta <i>meringue & granola</i>	£9
Chilled coconut rice pudding <i>pinapple compote</i>	£8
Maryculter knickerbocker glory <i>'twice buried' soaked peach, strawberries, raspberries, italian merignue</i>	£11
Cherry frangipane tart <i>crème anglaise</i>	£7
Selection of Scottish cheeses <i>Cambus o'May Cheddar, Clava brie, Strathdon blue, Snochery Jocks's oatcakes chefs chutney, frozen grapes</i>	£12
Matched Aberdeenshire whisky flight <i>Glendronach, Glen Deveron, Ardmore</i>	£13

Our chefs work with local and artisan producers to gather the ingredients they require to showcase Aberdeenshire's finest produce at an award-winning level. We hope you enjoy your dining experience in the hotel's historic setting. If you have any food allergies or intolerances, please inform a member of our staff about your requirements.

Hot Beverages

Freshly brewed Caber coffee & tea <i>with tablet</i>	£4
Selection of herbal teas and speciality coffees available	£4
Liqueur coffees	£8